

BRINKMANN®

SMOKE 'N GRILL® *gas*

OUTDOOR GAS COOKER

OWNER'S MANUAL
ASSEMBLY AND OPERATING INSTRUCTIONS

⚠ WARNING

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.**

WARNING

- Use smoker only on a hard, level, noncombustible, stable surface (concrete, ground, etc.). Never use on wooden or other surface that can burn.
- Always use a drip pan/ash guard under smoker to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings.
- Do not use smoker on a surface that could burn. A drip pan/ash guard will not prevent fires from occurring on a wooden or other combustible surface. A drip pan/ash guard is designed for use with a smoker for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Proper clearance of 10 feet between the smoker and combustible construction should be maintained at all times when this product is in use. Do not place smoker under a roof overhang or other combustible material.
- Do not leave smoker unattended when in use.
- Never move smoker when it is in use.
- For household use only. Do not use this smoker for other than its intended purpose.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts.
- For outdoor use only. Do not operate smoker indoors or in an enclosed area.
- Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.
- Use caution when lifting or moving smoker to prevent strains and back injuries.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely when operating smoker.
- Always wear shoes when operating smoker.
- Use caution when reaching into or under smoker. Always wear oven mitts/or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We advise that you have a fire extinguisher acceptable for use with gas products on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- When lifting the dome lid, keep hands, face and body a safe distance from hot steam or possible flame flare-ups. Always lift off the smoker body by tilting the dome lid toward you to allow hot steam to escape away from your face. Should a flare-up occur, replace the dome lid to smother flame. Do not use water to extinguish flame.
- Use extreme caution when adding liquid to water pan. Follow instructions in "Adding Water During Cooking" section of this manual.
- Water pan should always be used when smoking. Do not allow liquid in water pan to completely evaporate. Check water pan every 2 hours and add water if level is low (a sizzling sound may indicate a need for water). Follow instructions in "Adding Water During Cooking" section of this manual.

WARNING

- Use a sufficient amount of flavoring wood to avoid having to remove smoker body from base pan during the cooking process. This will limit the danger of spilling hot liquid from the water pan which could cause serious bodily injury.
- Accessory attachments not manufactured by The Brinkmann Corporation for this smoker are not recommended and may lead to personal injury and/or property damage.
- This outdoor gas smoker is designed for propane gas supply. Only cylinders marked "Propane" should be used. The cylinder should be marked in accordance with the specifications for LP cylinders of the U.S. Department of Transportation (DOT) and incorporate a safety relief device having direct communications with the vapor space of the cylinder.
- Always use the gas pressure regulator supplied with the smoker. This regulator is set for an outlet pressure of 11" water column. Never connect an outdoor gas cooking appliance to an unregulated LP-gas supply.
- Check all gas connections by following directions in the "Gas Leak Testing" section of this manual. Never test for gas leaks with a lighted match or open flame.
- When lighting the burner, always use long matches, a spark ignitor, or other means that will keep your hands, face and hair a safe distance from the burner.
- Never add charcoal, lighter fluid, fuel or material of any kind, other than flavoring wood to the base pan where the burner assembly and lava rocks are housed. Place wood chunks on lava rocks.
- When in use, place the propane tank a safe distance from smoker.
- Always use the propane tank valve to turn the smoker "ON" and "OFF". Use the burner control knob to adjust flame ONLY.
- Do not allow the gas hose to come into contact with any hot surfaces.
- Always disconnect the propane tank from the smoker when not in use.
- Always store propane tank outdoors in a well ventilated, shaded area, away from any gas burning apparatus. Do not store indoors or in an enclosed area. A safety plug should be placed in the propane tank valve as an added precaution.
- Do not move smoker when water pan contains hot liquids. Hot liquid could spill from the pan causing severe burns.
- If a flame flare-up occurs while cooking, turn the regulator control knob to low and cover smoker with dome lid to limit airflow and extinguish the flare-up. If flare-up does not extinguish, turn the propane tank valve OFF and leave dome lid on smoker. Wait at least 5 minutes, remove dome lid and relight the smoker.
- Always allow hot water in water pan to cool completely before handling to avoid being burned or scalded.
- Allow smoker to cool completely before cleaning. Make sure embers are completely extinguished. Dispose of remaining embers and ashes in a noncombustible container. Do not allow ashes to build up in smoker.
- Do not attempt to service smoker other than normal maintenance as explained in "After-Use Safety and Proper Care & Maintenance" sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

⚠ READ ALL WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR COOKER.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

Inspect contents of the box to ensure all parts are included and undamaged.

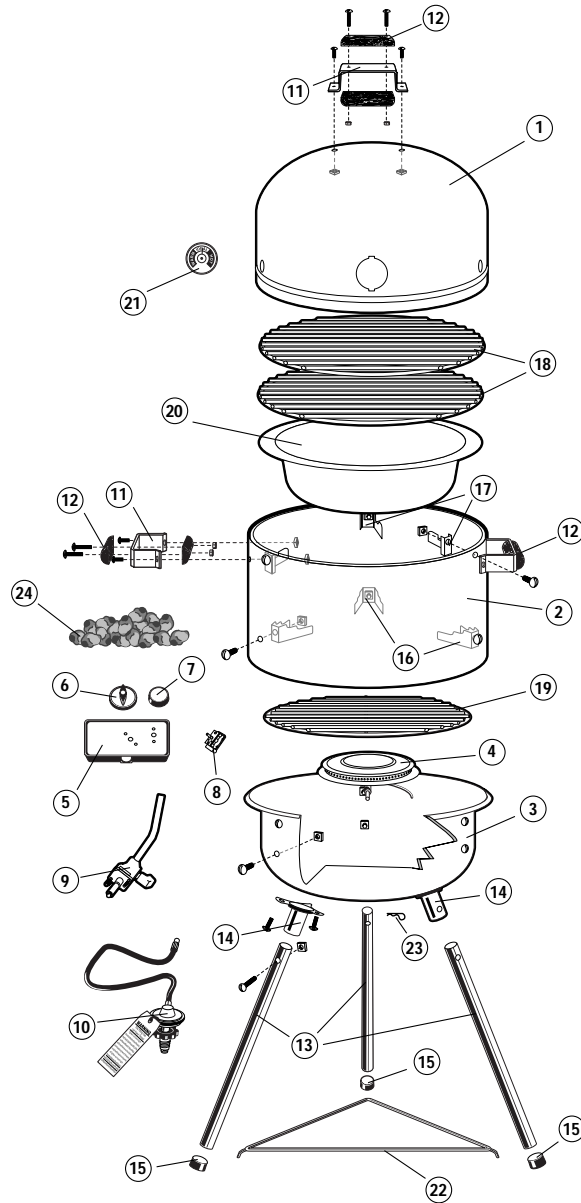
Tools required to assemble your Smoke'N Grill:

- Flathead screwdriver
- Adjustable wrench
- $\frac{7}{16}$ " Wrench

NOTE: Pliers can be substituted for the adjustable wrench.

PARTS LIST:

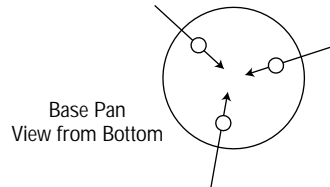
- ① 1 Dome Lid
- ② 1 Smoker Body
- ③ 1 Base Pan
- ④ 1 Burner Assembly
- ⑤ 1 Control Panel with Label
- ⑥ 1 Burner Control Knob
- ⑦ 1 Ignitor Knob
- ⑧ 1 Rotary Gas Ignitor
- ⑨ 1 Gas Valve Assembly
- ⑩ 1 Hose and Regulator with Safety Tag
- ⑪ 3 Handle Brackets
- ⑫ 6 Handle Halves
- ⑬ 3 19" Legs
- ⑭ 3 Leg Brackets
- ⑮ 3 Plastic Leg Caps
- ⑯ 3 Lower Support Brackets (V Clip)
- ⑰ 3 Upper Support Brackets (Single Clip)
- ⑱ 2 15 1/2" Chrome Cooking Grills
- ⑲ 1 15" Lava Rock Grate
- ⑳ 1 Water Pan
- ㉑ 1 Heat Indicator
- ㉒ 1 Chrome Triangle
- ㉓ 1 Hitch Pin
- ㉔ 1 Bag Lava Rocks
- 2 6-32 Hex Nuts
- 32 10-24 Square Nuts
- 3 10-24 x 3/4" Screws
- 2 8-32 x 1/4" Thread Cutting Screws
- 6 10-24 x 1 1/2" Screws
- 23 10-24 x 3/8" Screws
- 6 8-32 x 3/4" Screws & Nuts (for Handles)



STEP 1:

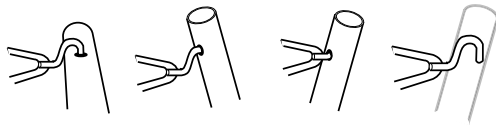
- a. Turn base pan upside down to assemble. Attach leg brackets to base pan with 10-24 x $\frac{3}{8}$ " screws and square nuts.

NOTE: The two screw holes in tube portion of leg bracket must align to point to center of base pan.



- b. Insert end of leg with two holes into leg bracket and align holes. Make sure the single hole on opposite end of leg is facing center of base pan. Fasten with a 10-24 x $1\frac{1}{2}$ " screw and square nut.

NOTE: Prior to placing another leg into leg bracket, insert hook of chrome triangle into single hole of attached leg. Make sure the entire hook is inserted into leg.



- c. Insert hook of the chrome triangle into second leg by turning leg into place as illustrated above. Insert leg into leg bracket. Align holes and fasten with a 10-24 x $1\frac{1}{2}$ " screw and square nut. Repeat procedure for remaining leg.

- d. Install plastic leg caps on the end of legs.

STEP 2:

- a. Set base pan assembly upright.

- b. Connect regulator hose to gas valve assembly using $\frac{7}{16}$ " wrench. Tighten securely.

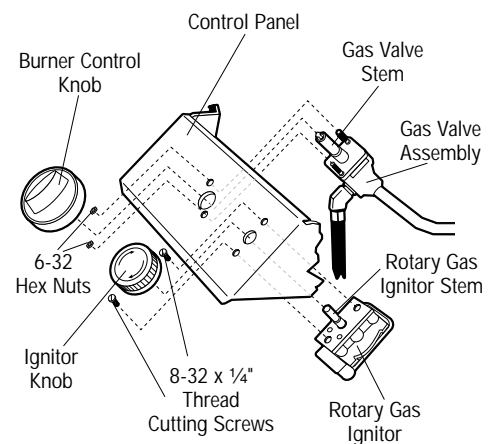
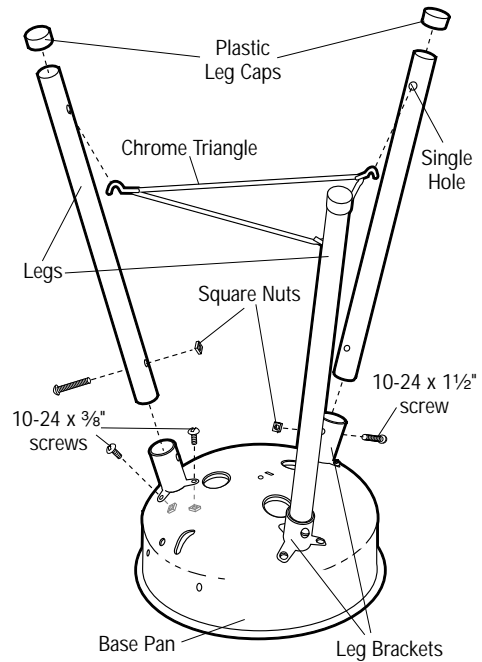
NOTE: Use pipe thread compound suited for gas to properly seal connection.

- c. Insert gas valve stem through center hole in the control panel. Attach gas valve assembly to back of control panel using two 6-32 hex head nuts.

- d. Install burner control knob by pressing knob onto the gas valve stem.

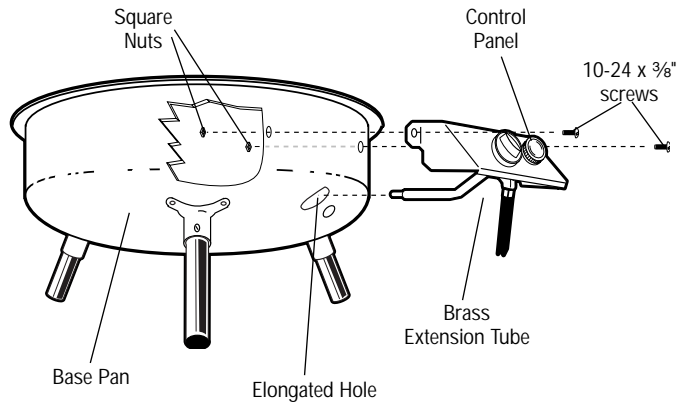
- e. Insert rotary gas ignitor stem through the designated hole in the control panel. Attach rotary gas ignitor to back of control panel using two 8-32 x $\frac{1}{4}$ " thread cutting screws. Do not over-tighten.

- f. Install ignitor knob by pressing knob onto the rotary gas ignitor stem.



STEP 3:

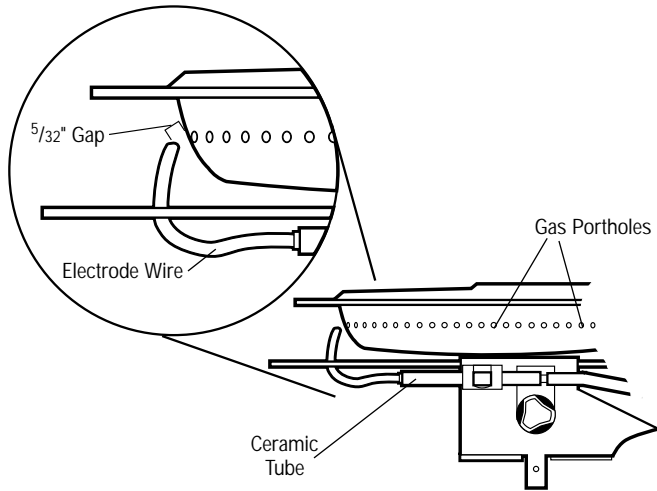
- a. Install control panel assembly to front of base pan by inserting end of brass extension tube through elongated hole in base pan. Attach control panel to base pan using two 10-24 x 3/8" screws and square nuts.



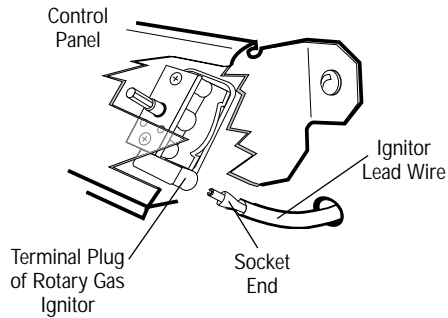
STEP 4:

- a. Check gap between end of ignitor electrode wire and gas portholes of burner assembly. Gap should be 5/32". Adjust gap if necessary by bending electrode wire.

NOTE: Bend the electrode wire by holding the wire steady with pliers and gently bending end of wire with fingers. Use caution to avoid damaging the ceramic tube. The end of electrode wire should be lined up with a gas porthole on burner.



- b. Thread ignitor lead wire of burner assembly through small hole (next to the elongated hole) in front of base pan and insert socket end into terminal plug of rotary gas ignitor.

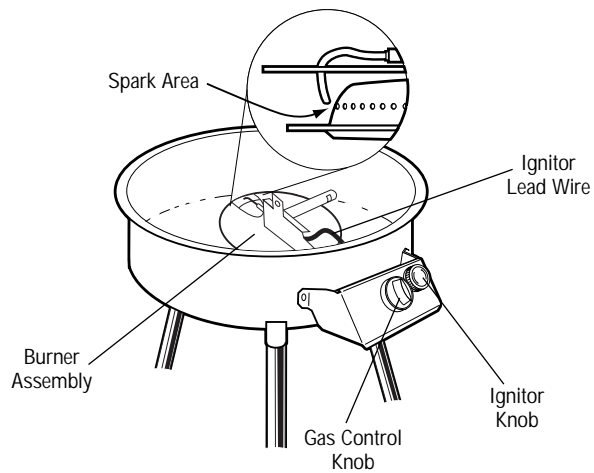


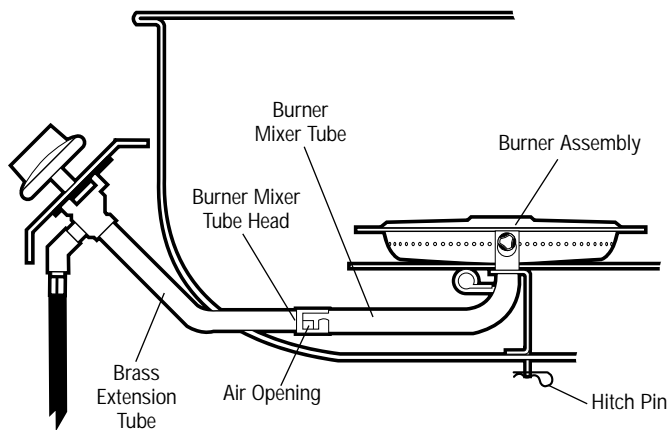
- c. Test ignitor system for electrical spark by laying burner upside down in base pan to ground it.

- d. Turn ignitor knob clockwise several times and watch for spark between electric wire and burner.

If there is no spark:

- Check to see that burner is grounded to base pan.
- Check connection of ignitor lead wire to ignitor terminal plug.
- Re-check gap setting between end of ignitor electrode wire and gas porthole of the burner assembly.





STEP 5:

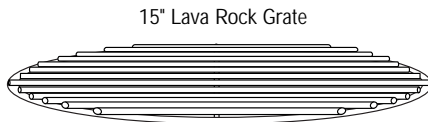
- Turn burner assembly over in base pan. Insert the end of brass extension tube (that extends inside the base pan) into the head of burner mixer tube.
- Position burner assembly in center of base pan and push tab on bottom of burner bracket through slot in bottom of base pan.
- Install the hitch pin through the hole in the tab on the underside of the base pan. This will hold the burner assembly in place.

IMPORTANT: The burner mixer tube head must remain sleeved over the brass extension tube. Visually inspect the installation by looking into the air opening on the side of the burner mixer tube head. When properly installed, the end of the brass extension tube can be seen inside the mixer tube.

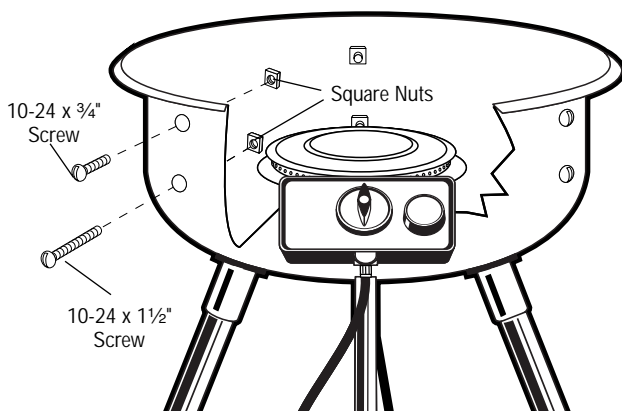
NOTE: The air opening in the mixer tube head must not be obstructed in any manner. Check periodically and clean grease and other substances from burner mixer tube head to allow proper airflow.



Lava Rocks



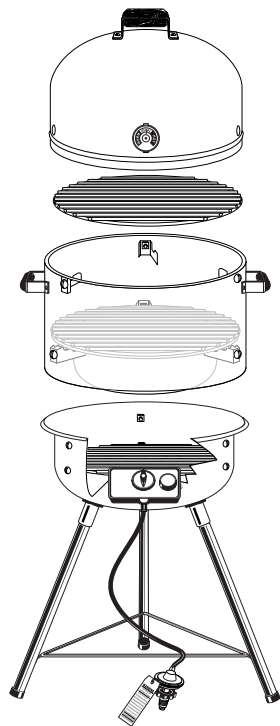
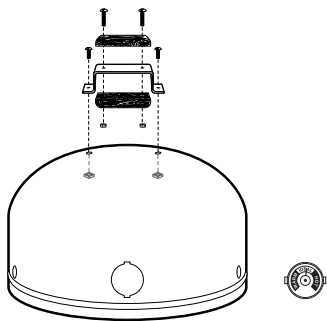
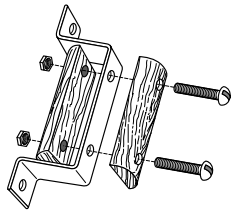
15" Lava Rock Grate



STEP 6:

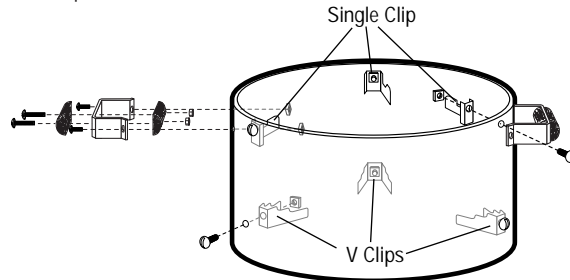
- Insert a 10-24 x 1/2" screw in each of the three lower holes on side of base pan directly above each leg. Secure screws using square nuts on the inside of base pan. These screws will hold the 15" lava rock grate.
- Insert a 10-24 x 3/4" screw in each of the three holes located near the top edge of base pan directly above the screws for the lava rock grate. Secure screws using square nuts on the inside of base pan.
- Place the 15" lava rock grate inside of base pan on the three 10-24 x 1/2" screws (lower level).
- Place an even layer of lava rocks over entire surface of grate. Position rocks closely together so there are no large gaps between rocks.

NOTE: To convert this unit to a gas grill, simply place a 15 1/2" chrome cooking grill on top of the 10-24 x 3/4" screws.



STEP 7:

- a. Attach wooden handle halves to metal brackets using 8-32 x 3/4" screws and nuts as illustrated.
- b. Attach two handles to sides of smoker body using 10-24 x 3/8" screws and square nuts.



- c. Attach the three lower support brackets (V clips) to inside of smoker body through the three 1/4" holes that are located about halfway down on sides. Mount each bracket with notched side facing up using 10-24 x 3/8" screws and square nuts. Tighten screws securely.
- d. Attach the three upper support brackets (single clip) to inside of smoker body through the three 1/4" holes located near the top edge. Mount each bracket with notched side facing up using 10-24 x 3/8" screws and square nuts. Tighten screws securely.

STEP 8:

- a. Attach handle to top of dome lid using two 10-24 x 3/8" screws and square nuts.
- b. Install heat indicator in dome lid by aligning tabs on heat indicator with slots in the opening on front of dome lid. Insert and turn 1/4 revolution until the word "IDEAL" on the heat indicator is at the top of the dial.

STEP 9:

- a. Place smoker body on base pan, then place porcelain water pan inside smoker body on top of lower support brackets. Position water pan so the rim is resting securely on notched out step of all three support brackets.
- b. Place a 15 1/2" cooking grill on the lower support brackets directly above water pan.
- c. Place a 15 1/2" cooking grill on the upper support brackets. Position grill so the outer rim of cooking grill is resting securely on notched out step of all three support brackets.
- d. Place dome lid on upper support brackets.

NOTE: The dome is not designed to fit snugly in the smoker body. This gap along with portholes in dome lid allows proper air draft.

YOUR SMOKE'N GRILL GAS SMOKER IS NOW COMPLETELY ASSEMBLED.

NOTE: Before first use and after cleaning, apply a light coat of vegetable oil or cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to base pan.

PROCEED TO "GAS LEAK TESTING" SECTION.

GAS LEAK TESTING

⚠ THE GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO SMOKER.

⚠ WARNING

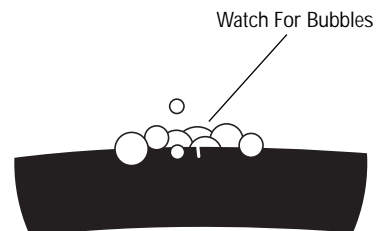
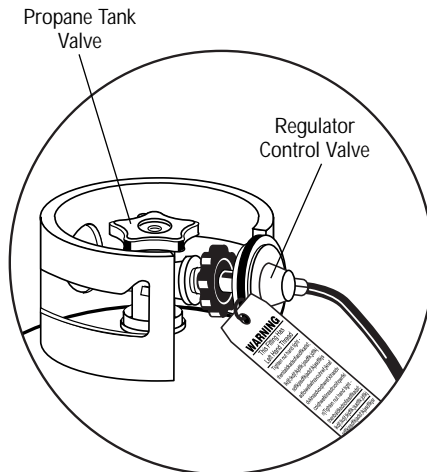
- Gas leak testing must be performed outdoors in a well ventilated area.
- During the gas leak testing procedure, always keep unit away from open flames, sparks or lit cigarettes.
- Never use a flame to check for gas leaks.
- Always remove dome lid and smoker body from base pan before lighting the burner.
- During the gas leak testing procedure, do not leave the gas on for more than 10 seconds. This amount of time is sufficient to fill the line with gas and have bubbles form in the event of a leak.
- Always use the propane tank valve to turn the unit ON and OFF. The regulator control valve is used to adjust the flame ONLY.
- Never use a unit that has a gas leak. Contact The Brinkmann Corporation's Customer Service Department for replacement parts at 1-800-527-0717.
- This smoker is designed to operate on propane gas only. It will not operate on natural gas.

1. Remove dome lid and smoker body from base pan.
2. Make sure the propane tank valve and burner control knob on the control panel are turned OFF.
3. Make sure tank valve outlet and regulator are clean. Screw regulator into tank valve by turning to LEFT (counter-clockwise). Tighten securely.
4. Prepare a soapy water solution (one part dish- washing liquid to three parts water) to test for gas leaks in the hose and connections. With all valves in the "OFF" position, apply a generous amount of the soapy mixture to hose and connections.
5. Open the propane tank valve two full turns (counter- clockwise) and look for bubbles at hose and connections. DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS. If soapy mixture starts bubbling, gas is leaking through the connection. Turn the propane tank valve OFF and retighten the connection that is leaking gas. Repeat procedure with soapy mixture until gas no longer leaks. Turn the propane tank valve OFF.

⚠ WARNING: Never use a flame to check for gas leaks.

6. Once all gas leaks have been sealed, WAIT AT LEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BURNER.

CAREFULLY FOLLOW "OPERATING INSTRUCTIONS" TO LIGHT THE BURNER AND PROPERLY OPERATE THIS UNIT.



OPERATING INSTRUCTIONS

⚠️ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠️ GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO SMOKER.

⚠️ READ ALL WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.

Curing Your Smoker

Prior to first use, cure your smoker to minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared. Cure your smoker periodically throughout the year to protect against rust.

1. Remove water pan from smoker. Lightly coat all interior surfaces of smoker and cooking grill with vegetable oil or vegetable oil spray. Do not coat base pan, burner, lava rocks or lava rock grate.
2. Follow instructions carefully in this owner's manual for proper lighting procedures.

NOTE: Always use propane tank valve to turn the smoker "ON" and "OFF". Use burner control knob to adjust flame only.

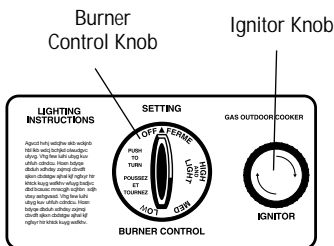
3. Close dome lid and allow temperature to reach the "Ideal" range on the heat indicator. Maintain this temperature for two hours, then allow smoker to cool completely. It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

IMPORTANT: To protect your smoker from excessive rust, the unit must be cured periodically and covered at all times when not in use. A smoker cover may be ordered directly from Brinkmann by calling 1-800-468-5252.

Lighting Instructions

⚠️ CAUTION: Before each use, check handles and support brackets to make sure they are securely fastened.

1. Remove dome lid and smoker body from base pan.
2. Make sure the burner control knob on the control panel is in the "OFF" position.
3. Open the propane tank valve two full turns.
4. Push in burner control knob and turn counter-clockwise to "Light" position. Turn ignitor knob clock-wise several times. If burner does not light within 5 seconds, turn propane tank valve and burner control knob off immediately. Always wait at least 5 minutes for gas fumes to dissipate prior to repeating this step.



1. Remove dome lid and smoker body from base pan.
2. Light the burner following "Lighting Instructions" section of this manual.
3. Place a cooking grill on the 10-24 x 3/4" screws in the base pan. Place the dome lid on the base pan and preheat grill for 5 minutes on MEDIUM flame. For best results, the dome lid should be placed on base pan when grilling food.
4. Place food on cooking grill in a single layer with space between each piece. Adjust the flame to obtain the desired cooking temperature. Replace dome lid and allow food to cook.

⚠ WARNING: If a flame flare-up occurs while grilling, turn burner control knob to "LOW" and cover grill with dome lid to limit airflow and extinguish the flare-up. If flare-up does not extinguish, turn propane tank valve and burner control knob OFF and leave dome lid on grill. Wait at least 5 minutes, remove dome lid and relight cooker.

HEAT SETTINGS:

MEDIUM-HIGH: For preheating & quick searing of meat, especially steaks cooked rare.

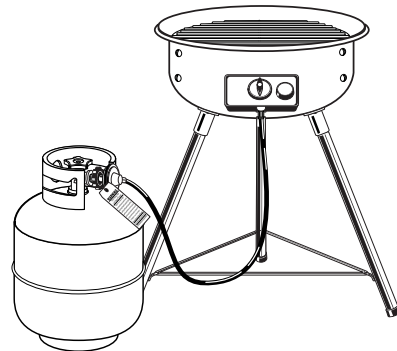
MEDIUM: For grilling most "flat" cuts of meat, after they have been seared, such as steaks, chops and hamburgers.

LOW: For cooking "fatty" cuts of meat that flame up easily. Thick cuts of meat usually require slow cooking with a low flame.

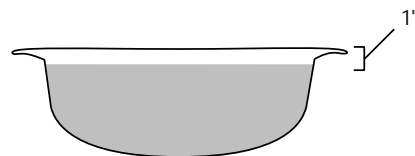
5. After each use, always turn propane tank valve OFF first, then turn the burner control knob OFF. Disconnect the propane tank from smoker.
6. Allow grill to cool completely, then follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.

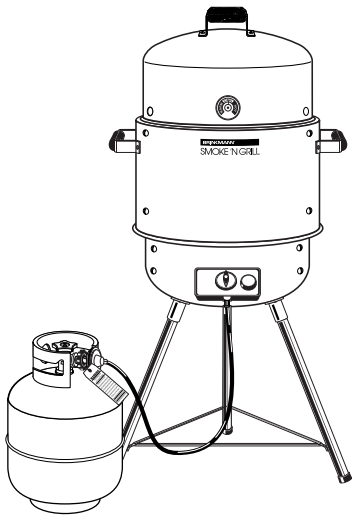
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1. Remove dome lid and smoker body from base pan.
 2. Refer to "Flavoring Wood" section of this manual for the recommended amount of flavoring wood. Place flavoring wood on top of lava rocks.
 3. Light the burner following "Lighting Instructions" section of this manual. Place on "LOW" setting.
 4. Place empty water pan inside smoker body on lower support brackets. Position water pan so rim is resting securely on notched out step of all three support brackets.
 5. Place smoker body on base pan, making sure water pan is still in place.
 6. Carefully, fill water pan with warm water or marinade to 1" below the rim. A full pan holds 4 quarts/1 gallon of water and will last approximately 2-3 hours. Do not overfill and allow water to overflow from water pan.
 7. Place a cooking grill on lower support brackets directly above water pan. Position cooking grill so the rim is resting securely on notched out step of all three support brackets.
 8. Place food on cooking grill in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces.

Grilling



Smoking





Steaming

9. Place the other cooking grill on upper support brackets, making sure rim is resting securely on notched out step of all three support brackets. Place food on cooking grill.
10. Place dome lid on smoker body and allow food to cook. After 2-3 hours of cooking, check water level and add water if level is low. Follow instructions in the "Adding Water During Cooking" section of this manual.

HEAT VARIATION: The heat setting for water smoking will vary with outdoor temperatures and weather conditions. In mild or warm weather, set the flame to LOW - MEDIUM. During colder (50°F and below) or windy weather, adjust the flame to MEDIUM. A good rule to follow is to adjust the flame so temperature inside smoker is maintained at the lower end of "IDEAL" range on the heat indicator.

11. After each use, always turn propane tank valve OFF first, then turn the burner control knob OFF. Disconnect the propane tank from cooker.
12. Allow smoker to cool completely, then follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.

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1. Follow instructions in the "Smoking" section of this manual to set up the smoker. Light burner following "Lighting Instructions" section in this manual. Place on "LOW" setting.
 2. Place empty water pan inside smoker body on the lower support brackets. Position water pan so rim is resting securely on notched out step of all three support brackets.
 3. Place the smoker body on base pan. Make sure the water pan is still in place.
 4. Carefully, fill water pan with warm water or marinade until half full. Do not overfill and allow water to overflow from pan.
 5. Place a cooking grill on the lower support brackets directly above the water pan. Position the cooking grill so rim is resting securely on notched out step of all three support brackets. Place the dome lid on smoker body and set burner control knob on "HIGH" to preheat water before placing seafood on cooking grill to steam.
 6. Remove dome lid. Using long cooking tongs, quickly place shrimp, oyster and other shellfish on lower grill in a single layer. Repeat same procedure with the upper grill. If only one cooking grill is required, use the lower level for steaming.
 7. Replace dome lid and steam until seafood is done.

Flavoring Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous woods such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and ½" to 1" thick work best. Unless wood is still green, soak wood in water for 5 minutes or wrap each piece in foil and tear several small holes in foil to produce more smoke and prevent wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount is 3-4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process, however, it may be necessary when cooking very large pieces of meat. Follow the instructions and warnings below to avoid injury while adding wood.

1. Remove dome lid so you can see the water pan. Tilt dome lid toward you to allow heat and steam to escape away from your face.
2. Wearing oven mitts, remove food and cooking grills. Remove smoker body from base pan.

⚠ WARNING: The water in water pan will be extremely HOT. When lifting smoker body from ground, use extreme caution and make sure water pan is securely in place on three lower support brackets. Keep legs and feet out from under smoker body to avoid being scalded by hot liquids spilling from water pan. Be extremely careful not to tilt or jar smoker so hot water does not spill out of water pan.

3. Set smoker body and water pan aside on a hard, level, noncombustible surface.
4. Stand back a safe distance and use long cooking tongs to add wood on top of lava rocks.
5. Replace smoker body with the water pan on base pan.

⚠ WARNING: The water in water pan will be extremely HOT. When lifting smoker body from ground, use extreme caution and make sure water pan is securely in place on three lower support brackets. Keep legs and feet out from under smoker body to avoid being scalded by hot liquids spilling from water pan. Be extremely careful not to tilt or jar smoker so hot water does not spill out of water pan.

6. Replace cooking grills and food in smoker body. Place dome lid on smoker body and allow food to continue cooking.
1. Check water level in water pan if the complete cooking process takes longer than 3 hours. A low water level can be detected by listening for sounds of water simmering.
 2. Lift dome lid off smoker body. Tilt dome lid toward you to allow heat and steam to escape away from your face.
 3. If water level is low, add water to water pan. If food is on top cooking grill only, water may be added to water pan by moving food aside on cooking grill and pouring water down through cooking grill. Pour slowly to avoid splashing or over-filling.

If using both cooking grills, wear oven mitts to remove food and the top cooking grill. Move food aside on the lower cooking grill and pour water into water pan through the lower cooking grill. Pour slowly to avoid splashing or over-filling.

4. Set top cooking grill on upper support brackets and place food back on cooking grill.
 5. Place dome lid on smoker body and allow food to continue cooking.
- There is very little difference in temperature and cooking time between top and bottom grill levels. When cooking different types or cuts of meat at the same time, place meat that requires least cooking time on top cooking grill so that it may be easily removed first. If only one cooking grill is required, use upper grill level for best results.
 - During smoking process, avoid the temptation to lift dome lid to check food. Lifting dome lid allows heat to escape, making additional cooking time necessary.

Adding Wood During Cooking

Adding Water During Cooking

Cooking Tips

AFTER-USE SAFETY

WARNING


- Allow liquid in water pan to cool before handling to avoid being burned or scalded.
- Always allow the smoker and all components to cool completely before handling.
- Before smoker can be left unattended, remaining embers and ashes must be removed. Use caution to protect yourself and your property. Place remaining embers and ashes in a noncombustible metal container and completely saturate with water. Allow ashes and water to remain in metal container for 24 hours prior to disposing.
- Always disconnect the propane tank from smoker when not in use.

Proper Care & Maintenance

- Periodically inspect the burner flame for proper operation, especially when the smoker has been stored. Light the burner and set the burner control knob on "HIGH". Observe the flame.
 - a. The flame should burn evenly from all ports on burner.
 - b. There should be no lifting, floating or blowing of flame from burner portholes.
 - c. The flame should be mostly blue with a tinge of yellow at the tip.
 - d. If burner flame is not operating properly, burner should be removed and cleaned (see "Periodic Cleaning" section of this manual).
- Turn the propane tank valve and burner control knob "OFF" and allow cooker to cool completely. Always disconnect the propane tank from smoker when not in use.
- Wash water pan and cooking grills with hot, soapy water. Rinse well and dry. DO NOT CLEAN WITH A COMMERCIAL OVEN CLEANER. Lightly coat cooking grills and water pan with vegetable oil or vegetable cooking spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Lightly coat inside of smoker body and dome lid with vegetable oil or vegetable cooking spray.

NOTE: Smoke will accumulate and leave a residue in the dome lid of your smoker that may drip onto food during cooking. To minimize accumulation of residue, clean and lightly coat with vegetable oil or vegetable cooking spray.

- Clean lava rocks after 5 or 6 cookouts. Allow lava rocks to cool completely. Remove dome lid and smoker body. Using long cooking tongs, turn each lava rock over. Light burner following "Lighting Instructions" in this manual and adjust flame to MEDIUM-HIGH. Allow grease on lava rocks to burn off for approximately 10 to 15 minutes.

 **WARNING:** Do not leave smoker unattended during this procedure as grease residue on lava rocks will flare up.

- Before storing smoker, cover air shutter and POL fitting with plastic and secure with rubber bands to prevent insects from nesting.
- Cover and store the smoker in a protected area away from children and pets.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then coated with vegetable oil or vegetable cooking spray to minimize rusting.

- In some parts of the country, spiders have been found to create flashback problems or improper operation of the burner by spinning webs in the mixer tube. The webs may block the gas flow which results in a flashback (a fire in the burner mixer tube). To solve this problem, remove burner and clean mixer tube with a bottle brush once or twice a month, or before using smoker if it has not been used for a long time. If flashback occurs, turn the propane tank valve and burner control knob off. Wait until smoker has completely cooled, then follow "Periodic Cleaning" instructions in this manual to remove burner and clean the burner mixer tube.

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1. Make sure the smoker is cold. Remove dome lid, smoker body, cooking grills and water pan off the base pan.
 2. Remove lava rock grate and lava rocks from base pan. Remove the hitch pin from burner bracket on underside of base pan. Remove burner from base pan.
 3. Thoroughly clean out the bottom base pan of any grease and ashes.
 4. Clean burner with a wire brush. Inspect portholes of burner and make sure the portholes are not clogged. Clean with a soft wire pipe cleaner if portholes are clogged.
 5. Inspect burner mixer tube. Clean with bottle brush to remove any obstructions.
 6. Clean grate with wire brush.
 7. Re-install all parts inside base pan by carefully following the assembly instructions.

IMPORTANT: Make sure the head of the burner mixer tube is installed properly over the gas valve orifice tube.

Flashback Problems

Periodic Cleaning

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ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Smoke'N Grill Gas Smoker against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Smoke'N Grill Gas Smoker under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt will be required. A Return Authorization Number must be clearly marked on the outside of the box.** The Brinkmann Corporation will not be responsible for any smokers forwarded to us without a Return Authorization Number.

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